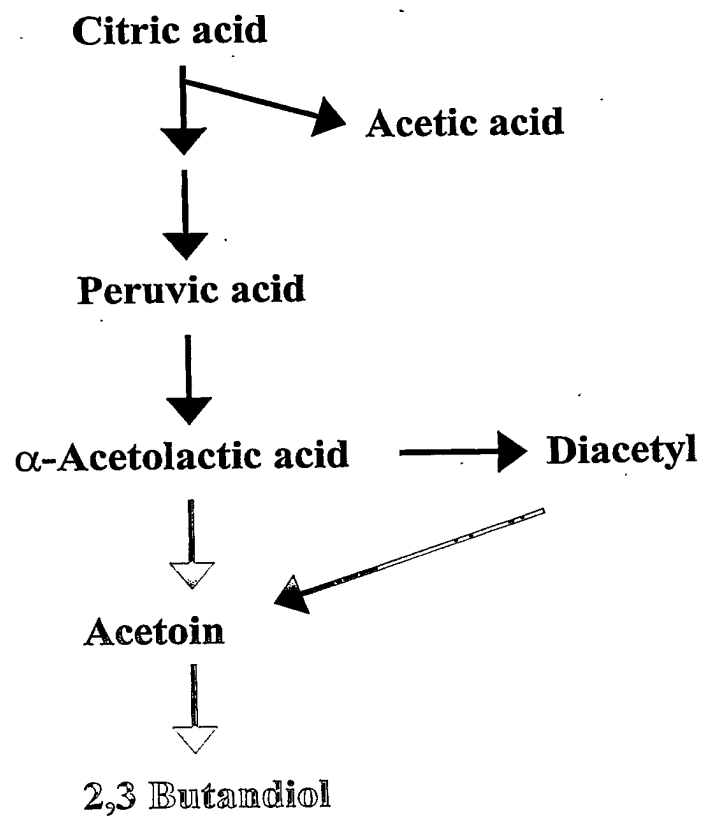
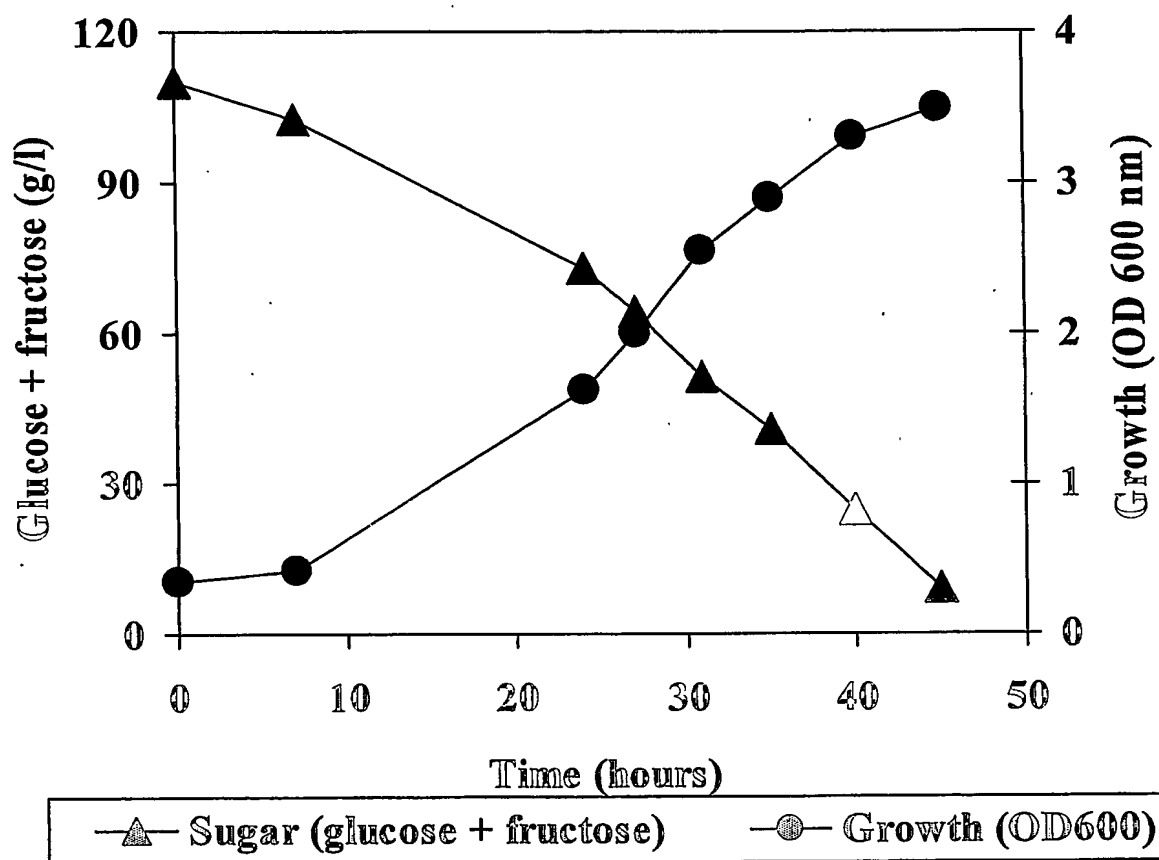


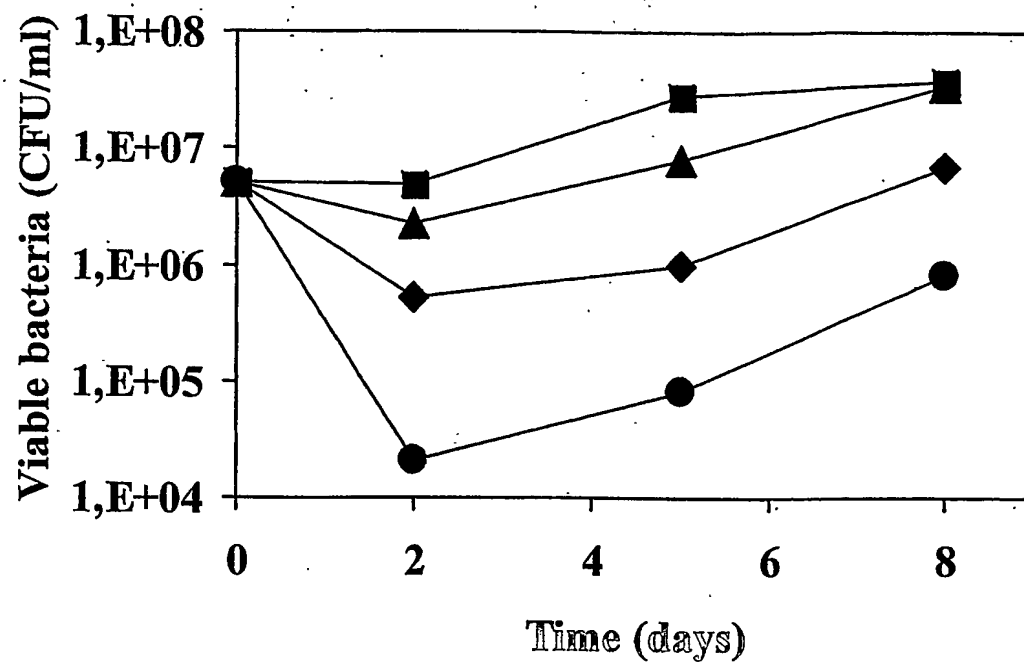
Fig. 1

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Fig. 2



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Fig. 3

—●— Sample A —◆— Sample B —▲— Sample C —■— Sample D

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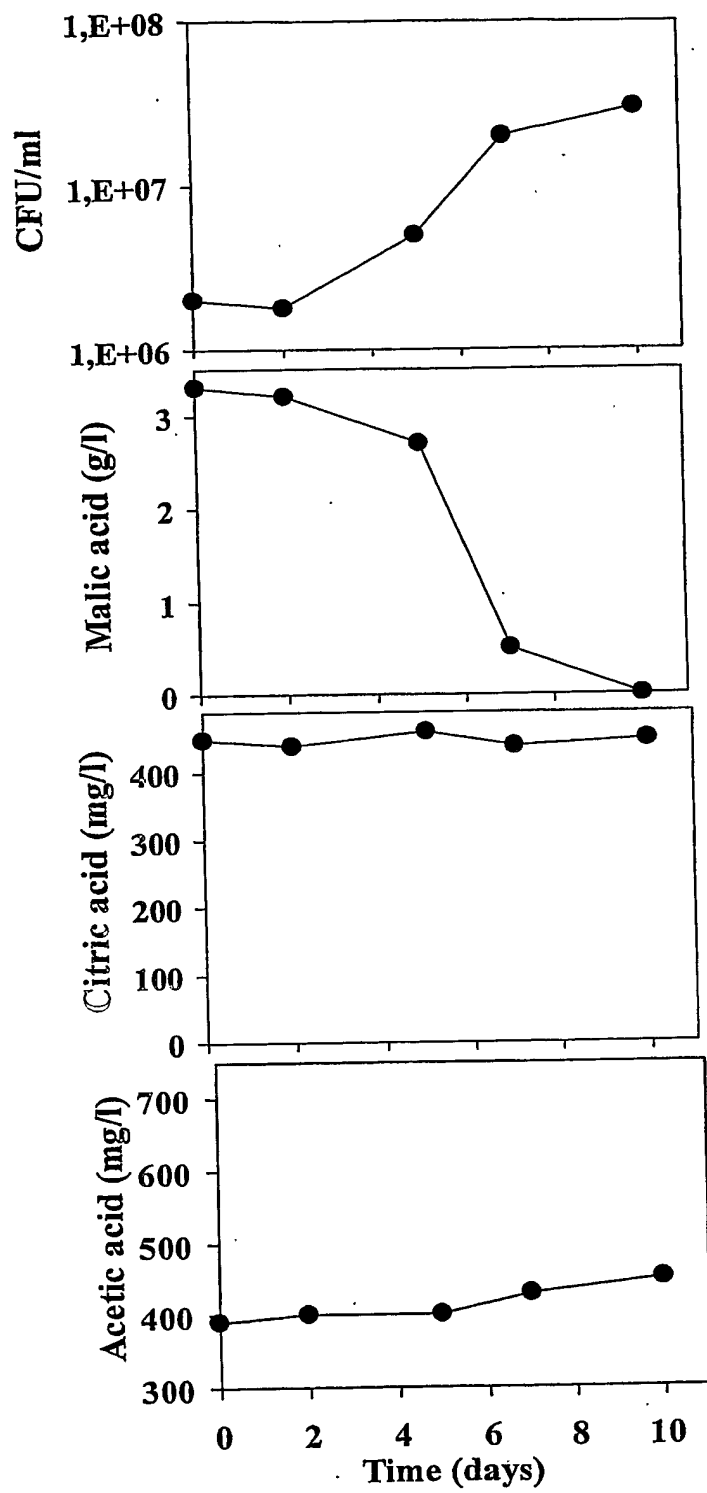


Fig. 4

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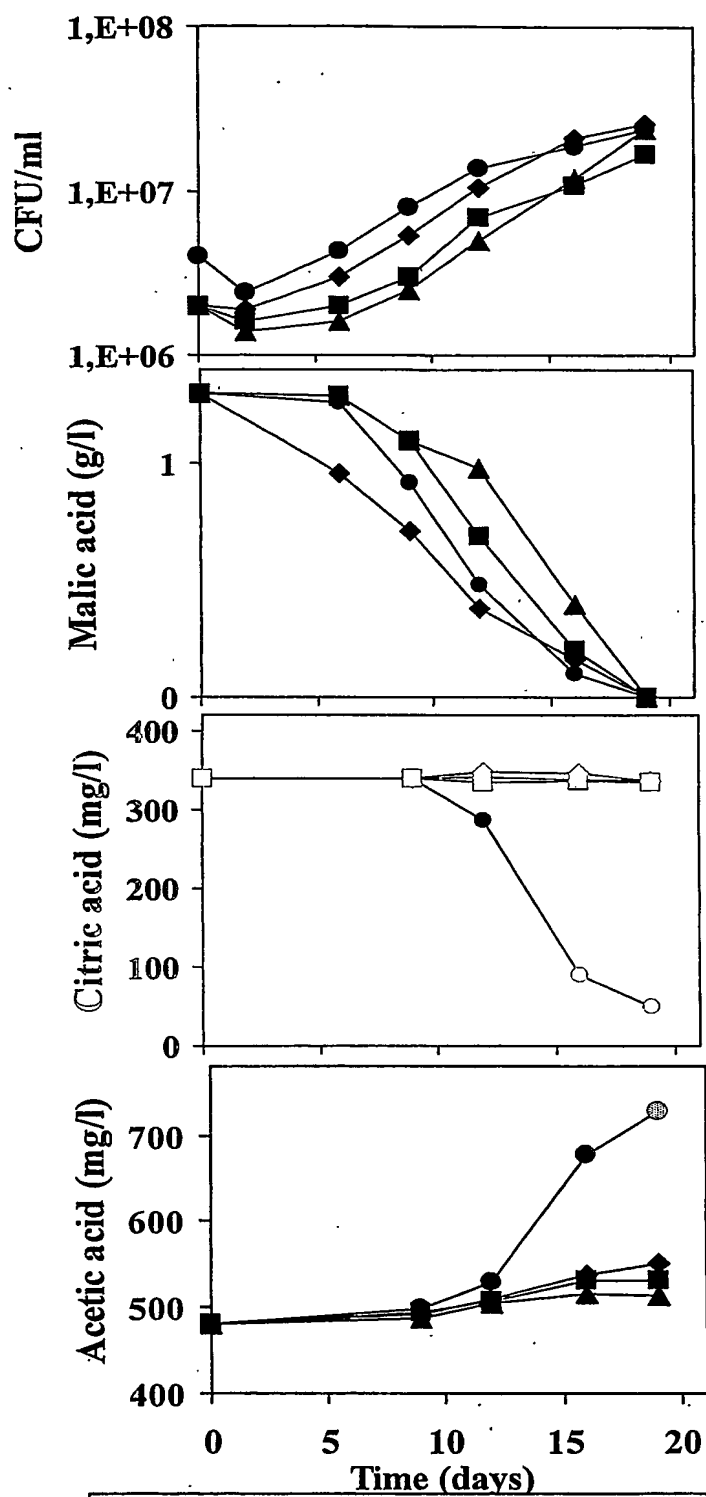
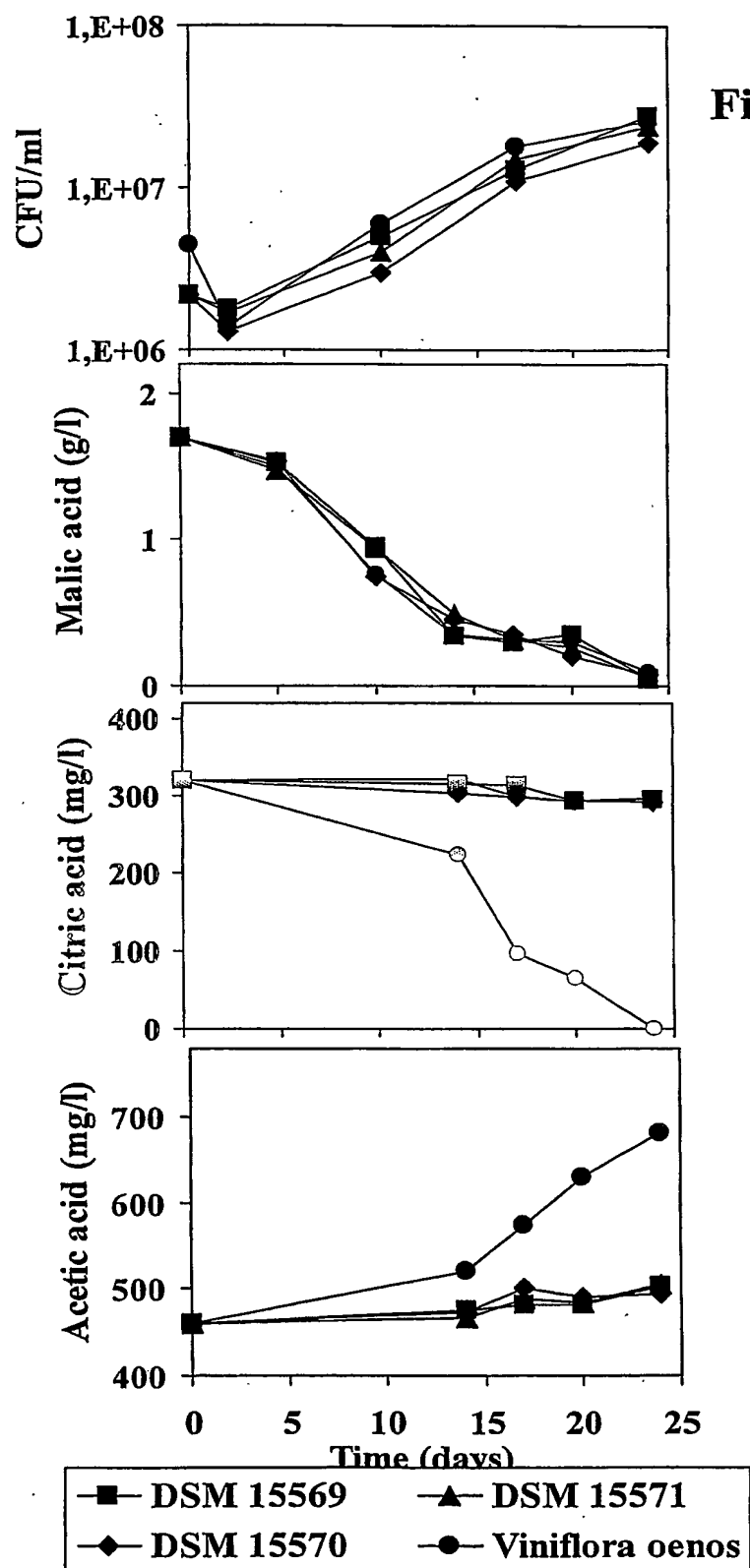


Fig. 5

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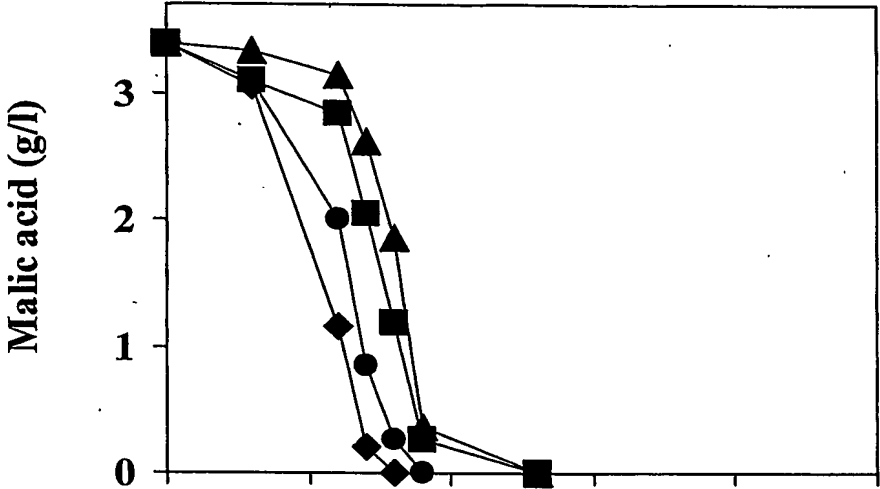
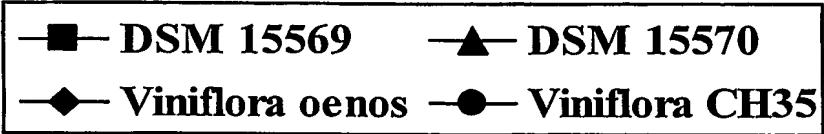
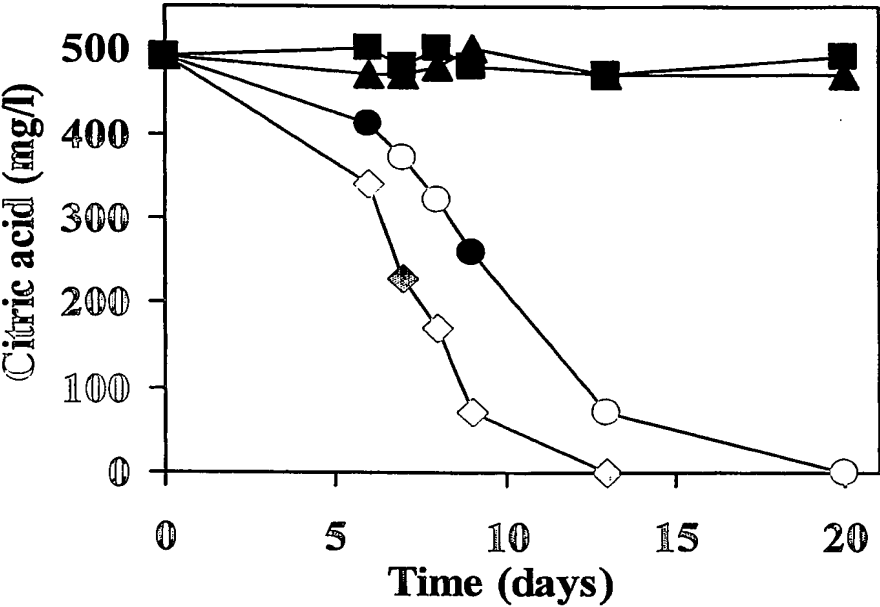
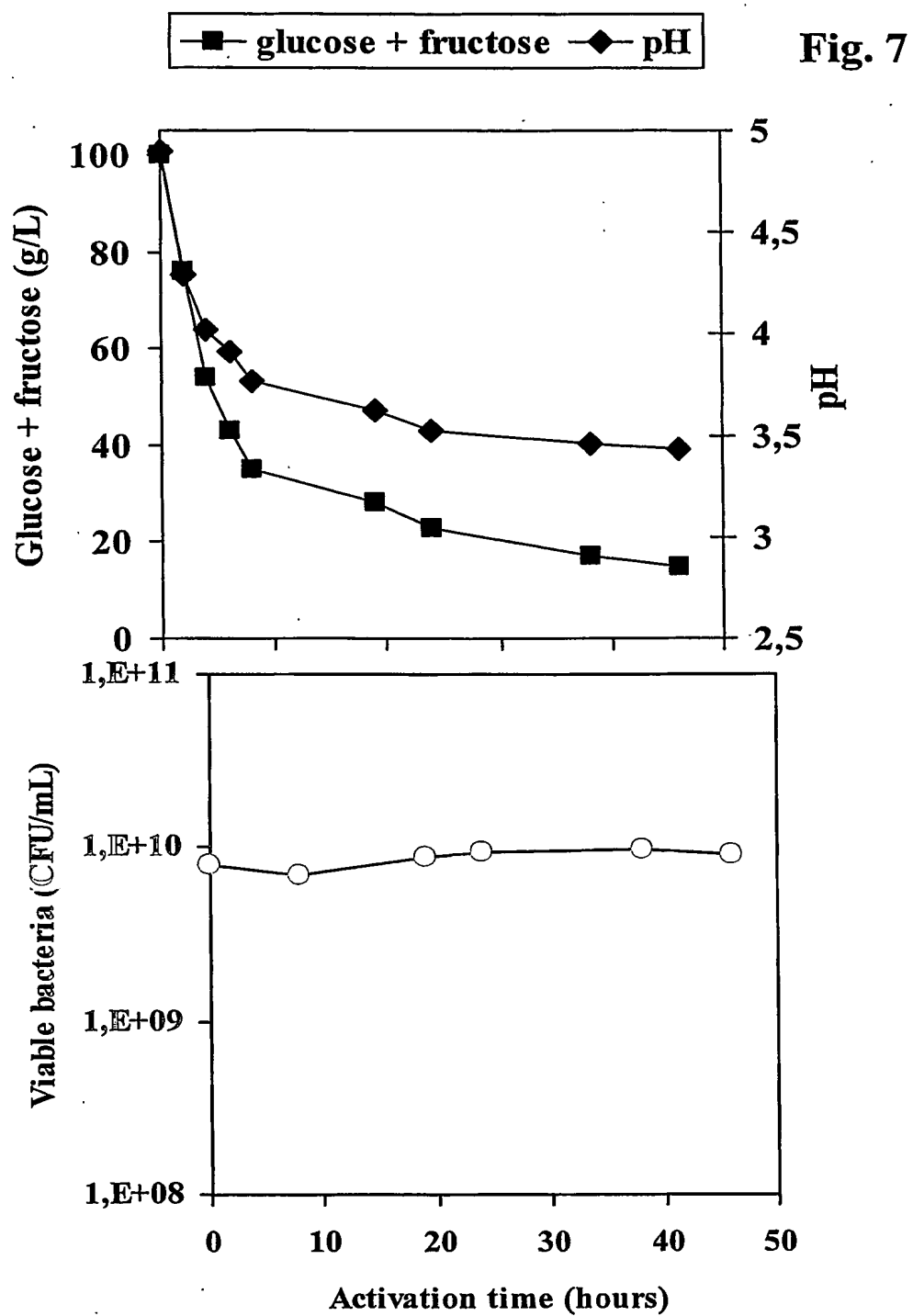


Fig. 6B



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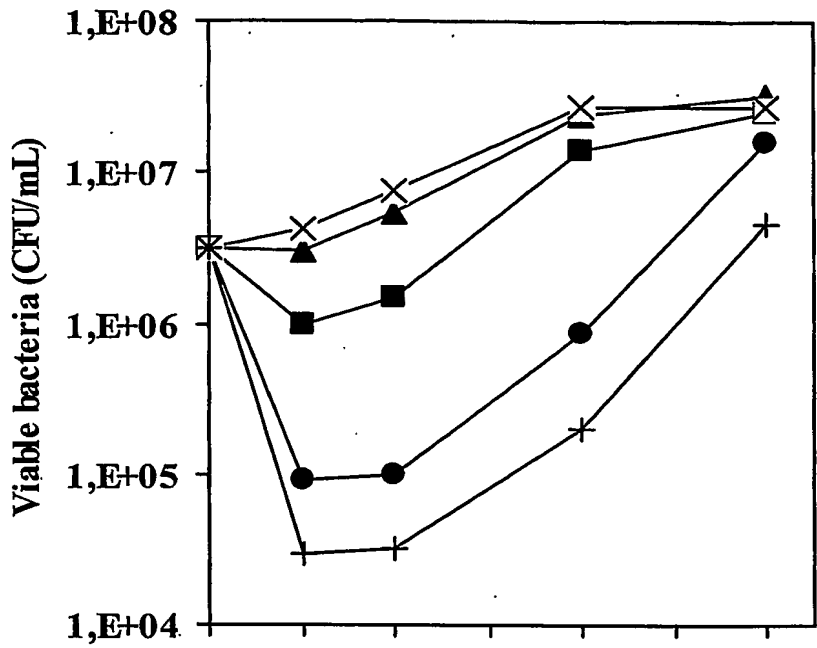
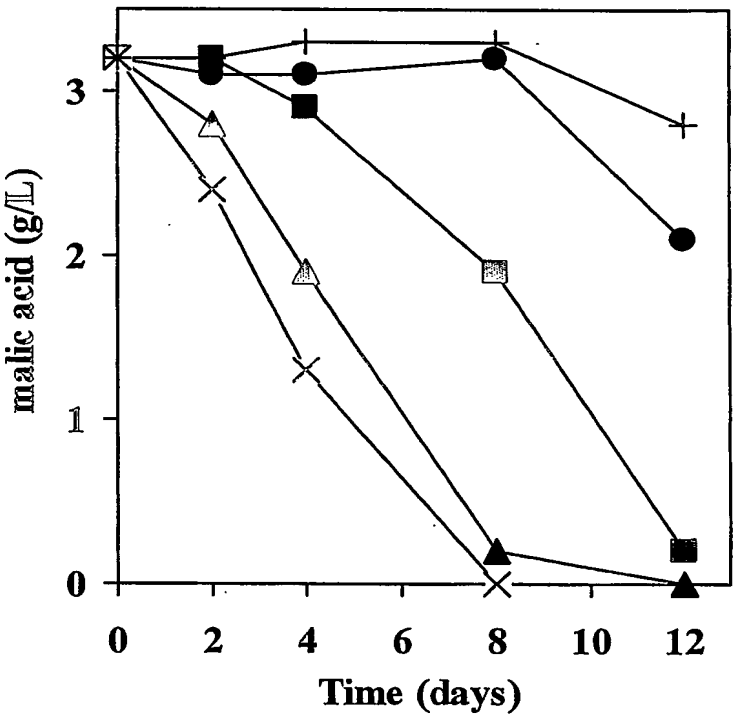
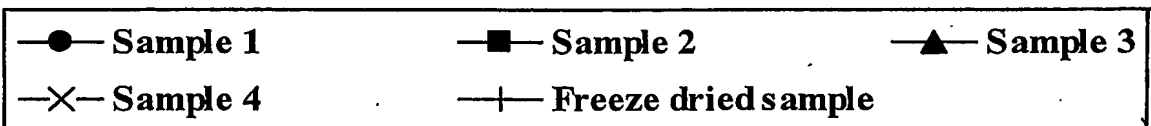
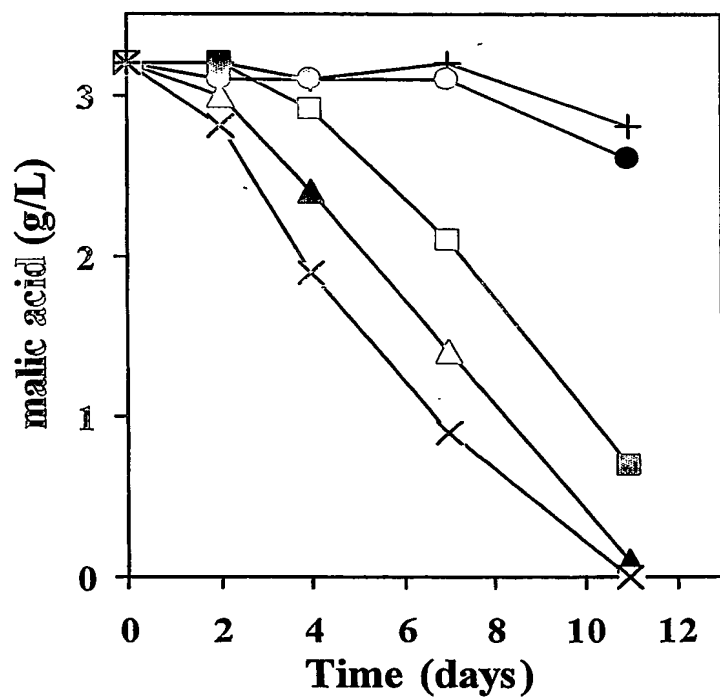
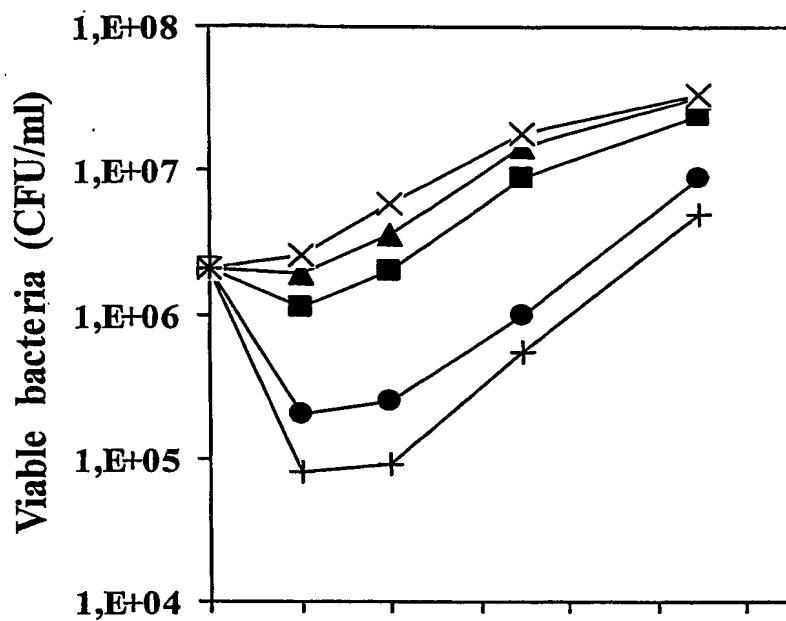


Fig. 8



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Fig. 9



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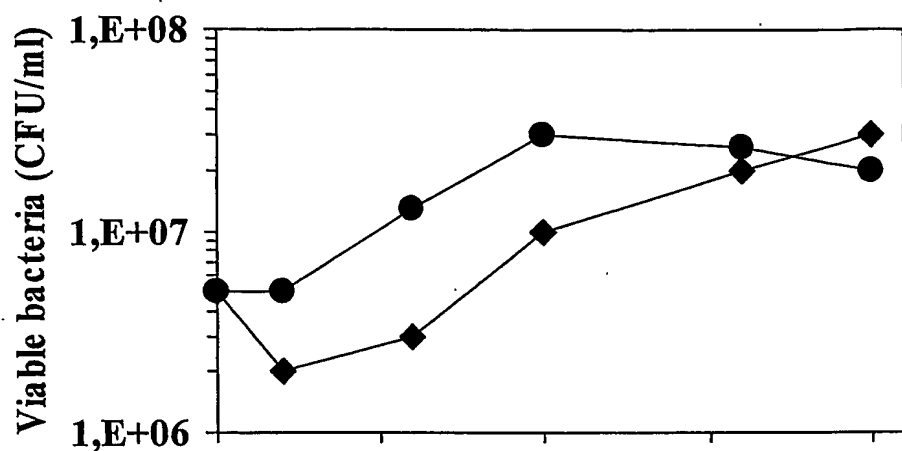
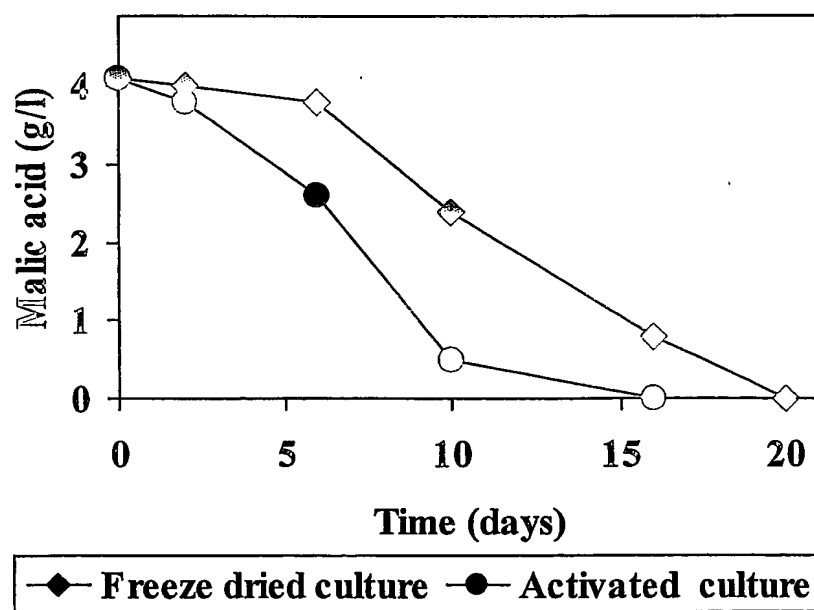


Fig. 10



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Fig. 11**Table 1**

Sample name	Cultivation time at sampling (hours)	OD 600 nm in sample	Sugar concentration in sample (g/l)	Calculated amount sugar fermented (g/l)
A	27	2.0	64.2	44.8
B	35	2.9	42	68
C	40	3.3	26	84
D	45	3.5	10	100

Fig. 12**Table 2**

Sample name	% survival of inoculum measured day 2 in the wine
A	0.4
B	10.2
C	44.0
D	98.0

Fig. 13**Table 3**

Sample name	Activation time at sampling (hours)	pH in sample	Sugar concentration in sample (g/L)	Calculated amount sugar fermented (g/L)
1	4	4.02	54	46
2	8	3.77	35	65
3	19	3.62	28	72
4	46	3.43	15	85

Fig. 14

Table 4

Sample name	% survival of inoculum mesured day 2 in the wine
1	3%
2	33%
3	94%
4	100%
Freeze dried	1%